

**Department of Public Health and Social Services  
Division of Environmental Health  
Food Establishment Inspection Report**

Page 1 of 4

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular	✓	✓	16	02/01/2022	KAR KAR RESTAURANT
Follow-up				TIME IN	TIME OUT
Complaint			RATING	10:27 AM	2:00 PM
Investigation			B	SANITARY PERMIT NO.	LOCATION (Address)
Other:				21000 1443	194 CHALAN SAN ANTONIO, TAMUNAB GYM
ESTABLISHMENT TYPE				AREA	TELEPHONE
RESTAURANT				7	6473288
				No. of Risk Factor/Intervention Violations	RISK CATEGORY
				0	3
				No. of Repeat Risk Factor/Intervention Violations	
				0	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
<b>Supervision</b>					
1	IN	OUT			6
Person in charge present, demonstrates knowledge, and performs duties					
<b>Employee Health</b>					
2	IN	OUT			6
Management awareness; policy present					
3	IN	OUT			6
Proper use of reporting, restriction & exclusion					
<b>Good Hygienic Practices</b>					
4	IN	OUT	N/A	N/O	6
Proper eating, tasting, drinking, betelnut, or tobacco use					
5	IN	OUT	N/A	N/O	6
No discharge from eyes, nose, and mouth					
<b>Preventing Contamination by Hands</b>					
6	IN	OUT	N/A	N/O	6
Hands clean and properly washed					
7	IN	OUT	N/A	N/O	6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
8	IN	OUT			6
Adequate handwashing facilities supplied & accessible					
<b>Approved Source</b>					
9	IN	OUT			6
Food obtained from approved source					
10	IN	OUT	N/A	N/O	6
Food received at proper temperature					
11	IN	OUT			6
Food in good condition, safe, and unadulterated					
12	IN	OUT	N/A	N/O	6
Required records available: shellstock tags, parasite destruction					
<b>Protection from Contamination</b>					
13	IN	OUT	N/A		6
Food separated and protected					
14	IN	OUT	N/A		6
Food contact surfaces: cleaned & sanitized					
15	IN	OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food					

  

Compliance Status			COS	R	PTS
<b>Potentially Hazardous Food (TCS Food)</b>					
16	IN	OUT	N/A	N/O	6
Proper cooking time and temperatures					
17	IN	OUT	N/A	N/O	6
Proper reheating procedures for hot holding					
18	IN	OUT	N/A	N/O	6
Proper cooling time and temperatures					
19	IN	OUT	N/A	N/O	6
Proper hot holding temperatures					
20	IN	OUT	N/A		6
Proper cold holding temperatures					
21	IN	OUT	N/A	N/O	6
Proper date marking and disposition					
<b>Consumer Advisory</b>					
22	IN	OUT	N/A		6
Consumer Advisory provided for raw or undercooked foods					
<b>Highly Susceptible Populations</b>					
23	IN	OUT	N/A		6
Pasteurized foods used; prohibited foods not offered					
<b>Chemical</b>					
24	IN	OUT	N/A		6
Food additives: approved and properly used					
25	IN	OUT			6
Toxic substances properly identified, stored, used					
<b>Conformance with Approved Procedures</b>					
26	IN	OUT	N/A		6
Compliance with variance, specialized process, and HACCP plan					

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
<b>Safe Food and Water</b>					
27		Pasteurized eggs used where required			1
28		Water and ice from approved source			2
29		Variance obtained for specialized processing methods			1
<b>Food Temperature Control</b>					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33	X	Thermometer provided and accurate			1
<b>Food Identification</b>					
34	X	Food properly labeled; original container			1
<b>Prevention of Food Contamination</b>					
35	X	Insects, rodents, and animals not present			2
36	X	Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38	X	Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1

  

Compliance Status			COS	R	PTS
<b>Proper Use of Utensils</b>					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
<b>Utensils, Equipment and Vending</b>					
44	X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	X	Warewashing facilities: installed, maintained, used; test strips			1
46	X	Nonfood-contact surfaces clean			1
<b>Physical Facilities</b>					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52	X	Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting; designated areas use			1
<b>Documents and Placards</b>					
54		Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	Date:	Follow-up (Circle one):
T. SHIMBU	2/1/22	YES NO
DEH Inspector (Print and Sign)	Follow-up Date	
T. SHIMBU	2/1/22	

Department of Public Health and Social Services  
Division of Environmental Health  
**Food Establishment Inspection Report**

Page 2 of 4

ESTABLISHMENT NAME <b>KAR KAR RESTAURANT</b>		LOCATION (Address) <b>SEE PAGE 1</b>
INSPECTION DATE <b>02/01/2022</b>	SANITARY PERMIT NO. <b>210001443</b>	PERMIT HOLDER <b>SEE PAGE 1</b>

**TEMPERATURE OBSERVATIONS**

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
COOKED ORPHEE CHICKEN / TO GO WINDOW	146.5		
GRAND BEEF, RAW / REACH IN CHILLER	36.5		
COOKED BEEF SLICES / PREP CHILLER	34.0		
COOKED BEEF / REACH IN CHILLER	42.5		
COOKED BEEF / STAND UP CHILLER	29.0		
COOKED FRIED CHICKEN / STAND-UP CHILLER	42.5		
COOKED DUCK / FRYING RACK	170		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY. PREVIOUS INSPECTION ON 4/28/2020 RESULTED IN O/A.	
	THE FOLLOWING VIOLATIONS WERE OBSERVED:	
7	FOOD HANDLER USING BARE-HANDS TO CUT READY-TO-EAT <sup>(PPE)</sup> DUCK FOR TO GO PLATTER. BARE HAND CONTACT OF RTE FOODS SHALL BE PROHIBITED TO PREVENT CROSS-CONTAMINATION OF RTE FOODS. COS = PERSON IN CHARGE (PIC) HAD FOOD HANDLER DISCARD DUCK, WASH HANDS AND USE GLOVES TO HANDLE RTE FOOD.	COS
13	IMPROPER STACKING/STORING OF POTENTIALLY HAZARDOUS FOOD (PHF) TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS IN MULTIPLE FREEZERS. (I.E. RAW CHICKEN STORED ON TOP OF RAW BEEF) PHF/TCS FOODS SHALL BE STORED ACCORDING TO COOKING TEMPERATURES TO PREVENT CROSS-CONTAMINATION	2/11/22

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <b>TUN YA SHEN</b>	DEH Inspector (Print and Sign) <b>T. SHIMU</b>	Date: <b>2/1/22</b>
---	---	------------------------

Department of Public Health and Social Services  
Division of Environmental Health

Food Establishment Inspection Report

Page 3 of 4

ESTABLISHMENT NAME <b>KAR KAR RESTAURANT</b>		LOCATION (Address) <b>SEE PAGE 1</b>
INSPECTION DATE <b>02 / 01 / 2022</b>	SANITARY PERMIT NO. <b>210001443</b>	PERMIT HOLDER <b>SEE PAGE 1</b>

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

33	METAL STEM TYPE THERMOMETER NOT PROVIDED/USED. AMBIENT THERMOMETERS NOT PROVIDED INSIDE REACH IN / STAND-UP CHILLERS. METAL STEM TYPE THERMOMETERS SHALL BE PROVIDED AND USED TO ENSURE HOT/TCS REACH THE REQUIRED INTERNAL TEMPERATURES DURING PREPARATION, COOKING, <sup>MAINTAIN</sup> AND STORAGE. AMBIENT THERMOMETERS SHALL BE PROVIDED IN CHILLERS TO <del>PROMOTE</del> <sup>ENSURE</sup> PROPER WLD-HOLDING TEMPERATURES ARE MAINTAINED.	3/3/22
34	MULTIPLE HOT/TCS FOOD ITEMS NOT IN THEIR ORIGINAL CONTAINERS WERE NOT PROPERLY LABELED. (IE. FROZEN BEEF (CHICKEN/PORK), <del>COOKED</del> FOOD ITEMS NOT KEPT IN ORIGINAL PACKAGING MUST BE PROPERLY LABELED & LABELED TO ENSURE PROPER IDENTIFICATION AND TO FACILITATE PROPER STORAGE OF FOOD ITEMS TO PREVENT CROSS CONTAMINATION.	3/3/22
35	ONE DEAD POACH FOUND ON KITCHEN FLOOR. ONE LIVE POACH FOUND UNDER THE THREE COMPARTMENT SINK. SCREEN IS WINDOW SCREEN IN KITCHEN WINDOW HAS GAPS. MULTIPLE CEILING TILES THROUGHOUT THE KITCHEN AREA NOT PROPERLY IN PLACE, ALLOWING FOR GAPS AND PEST ACCESSIBILITY. ALL OUTER OPENINGS, <del>REST</del> <sup>INSECT</sup> SHALL BE PROPERLY SEALED, AND SCREENS SHALL BE PROPERLY SECURED TO PREVENT ENTRY OF PESTS, INSECTS, AND RODENTS SHALL BE CONTROLLED TO PREVENT CROSS CONTAMINATION.	3/3/22
36	MULTIPLE FOOD ITEMS STORED DIRECTLY ON THE FLOOR <del>ON</del> IN THE DRY STORAGE ROOM. ALL FOOD ITEMS SHALL BE STORED SIX INCHES ABOVE THE GROUND TO PREVENT CONTAMINATION AND TO PROMOTE OVERALL CLEANING/SANITATION	3/3/22

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <b>YUANYA SHAN</b>	Date: <b>2/1/22</b>
DEH Inspector (Print and Sign) <b>T. SHIMIZU EPHO I</b>	Date: <b>2/2/2022</b>

Department of Public Health and Social Services  
Division of Environmental Health

Food Establishment Inspection Report

Page 4 of 4

ESTABLISHMENT NAME KAR KAR RESTAURANT		LOCATION (Address) SEE PAGE 1
INSPECTION DATE 02, 01, 2022	SANITARY PERMIT NO. 210001443	PERMIT HOLDER SEE PAGE 1

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

38	WIPING CLOTHS NOT STORED PROPERLY. WIPING CLOTHS SHALL BE STORED IN A SOLUTION OF SANITIZER WHEN NOT IN USE TO PREVENT CROSS CONTAMINATION. CDS: PIC HAD WIPING CLOTHS STORED PROPERLY.	CDS
44	UNSEALED/UNPAINTED CONCRETE BLOCKS USED TO ELEVATE FOOD EQUIPMENT. BARE WOOD COVER USED TO COVER FLOUR CONTAINER OPENINGS. CARDBOARD <del>ALL FOOD</del> USED AS LINER IN FREEZER. CUTTING BOARDS WITH DISCOLORATION. ALL FOOD/NON CONTACT FOOD SURFACES SHALL BE PROPERLY CONSTRUCTED, DESIGNED AND MADE EASILY CLEANABLE TO PREVENT CROSS CONTAMINATION.	3/3/22
45	CHEMICAL TEST STRIPS NOT PROVIDED FOR THREE COMPARTMENT SINK. CHEMICAL TEST STRIPS SHALL BE PROVIDED AND USED TO ENSURE CHEMICAL SANITIZER IS THE PROPER CONCENTRATION.	3/3/22
46	SHELVING FOR CLEAN DISHWARE HAD DEBRIS. NON FOOD CONTACT SURFACES SHALL BE THOROUGHLY CLEANED TO PREVENT CROSS CONTAMINATION.	3/3/22
52	GREASE AND FOOD ACCUMULATION ON FLOORS AND WALLS <sup>CEILING TILES</sup> THROUGHOUT KITCHEN. FLOOR TILES THROUGHOUT KITCHEN <sup>ARE</sup> CRACKED AND ALLOWING WATER ACCUMULATION. HOLE IN WALL IN BACK CORNER OF KITCHEN. PHYSICAL FACILITIES SHALL BE MAINTAINED IN GOOD REPAIR AND TO PROMOTE THOROUGH CLEANING AND OVERALL SANITATION.  PHOTOS TAKEN. "A" PLACARD REMOVED. "B" PLACARD NO. 01543 ISSUED AND POSTED RE-INSPECTION REQUEST PROVIDED TO PIC. DISCUSSED REPORT WITH PIC.	3/3/22

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) TUN FA SHEN	Date: 2/1/22
DEH Inspector (Print and Sign) T-SHIMIZU EPHO I	Date: 2/1/2022

# COCKROACH INFESTATION THRESHOLD DETERMINATION PLAN

## Cockroaches

Establishment Name: KARKAR RESTAURANT

Sanitary Permit No.: 210001443

Date of Inspection: 2/1/2022

Please circle/mark each applicable item.			
Item No.	Description	Threshold Points	Public Health Reasoning
1*	Found more than one live cockroach, viable eggs, nymphs  <span style="color: blue; font-size: 1.2em;">ONLY 1</span>	Yes = 5 No = 0 <span style="border: 1px solid blue; border-radius: 50%; padding: 2px;">5</span>	Roaches are social creatures, live in groups, and are most active at night. The observed presence of roaches in daylight greatly suggests an infestation as they are foraging for food during the day. Finding viable eggs and/or nymphs indicate they are mating and proliferating and are in different stages of their life cycle.
2*	Found more than one dead cockroach <span style="color: blue; font-size: 1.2em;">ONLY 1</span>	Yes = 1 No = 0 <span style="border: 1px solid blue; border-radius: 50%; padding: 2px;">1</span>	The presence of dead roaches may indicate there are more present in the facility.
3*	Observed activity	No = 0 Frass = <span style="border: 1px solid blue; border-radius: 50%; padding: 2px;">1</span> Empty egg casings = 1 Body parts = 1 Different sizes = 1	Signs of activities and/or remnants may indicate presence of roaches in the facility. Signs of empty egg casings may indicate a new hatching of roaches.
4	Sources of moisture or food available	Yes = <span style="border: 1px solid blue; border-radius: 50%; padding: 2px;">1</span> No = 0	Roaches need food and water.
5	Total inspection demerit points	0-10 demerits = 0 11-20 demerits = <span style="border: 1px solid blue; border-radius: 50%; padding: 2px;">1</span> 21-40 demerits = 2 More than 40 demerits = 3	The total number of inspection demerits indicates the establishment's overall practice and sanitation of their facility.
6	Has a contract with a Pest Control Company (PCC) that addresses Integrated Pest Management (IPM)	Yes = <span style="border: 1px solid blue; border-radius: 50%; padding: 2px;">0</span> No = 1	Prevention should be holistic in approach, to include all aspects of pest control (biological, mechanical, environmental, chemical).
7	General openings/access for cockroaches greater than 1.66 mm	Yes = <span style="border: 1px solid blue; border-radius: 50%; padding: 2px;">1</span> No = 0	Roaches can fit into holes 1.66 mm by flattening themselves in order to fit into crevices.
<b>Total Threshold Points</b>	<b>Less than 7 points = Sanitary Permit not suspended</b> <b>7 or greater than 7 points = Sanitary Permit suspended</b>		

\* If any of these items are observed, then this Plan is activated.

Total Threshold Points: 4



DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES  
DIVISION OF ENVIRONMENTAL HEALTH

COVID-19 INSPECTION REPORT

NAME: (OWNER, LESSEE, OCCUPANT, ETC.)

KAR KAR RESTAURANT

ADDRESS: Lot #, House/Apt. #, Street Name, Building Name:

194 CHALAN SAN ANTONIO

INSPECTION/INVESTIGATION DATE/TIME:

2/1/22

COMPLAINT #:

—

MUNICIPALITY/VILLAGE; SUBDIVISION:

TAMU

THE FOLLOWING CHECKED ITEMS REPRESENT VIOLATIONS BASED ON TITLE 26 GUAM ADMINISTRATIVE RULES AND REGULATIONS (GARR)  
CHAPTER 4, ARTICLE 28 COVID-19 PUBLIC HEALTH ENFORCEMENT REGULATIONS.

COMPLIANCE  
STATUS

REMARKS

IN OUT

An assessment of the above-mentioned facility was conducted on this day to determine compliance with

DPHSS Guidance Memorandum 2022-08 (December 17, 2021) during the COVID-19 emergency.

The following were observed:

Corrected on  
the spot  
(COS) Repeat Not  
applicable  
(N/A)



1. Requires all individuals who are 12 years and one month of age and older to show acceptable proof of vaccination to enter or work on their premises.



2. Prohibits indoor/outdoor services to individuals who fail to provide proof of vaccination.



3. Posts signage for vaccination requirement in a conspicuous place viewable by patrons and employees.



4. Adheres to congregation and social gathering limitations on their premises.



5. Separates each group or table by a minimum of 6-feet physical distance.



6. Prohibits intermingling of individuals from different groups or tables.



7. Requires and enforces mandatory use of face masks.



8. Maintains contact logs of all staff and occupants of the facility.



9. Has a policy in place for the frequent cleaning of all surfaces.



10. Provides adequate hand washing/hand sanitizing supplies.



Observations/Findings:

NO COVID VIOLATIONS OBSERVED

RECEIVED BY (Print & Sign):

TAMU TO SHEN 8/2/22

DEH INSPECTOR (Print & Sign):

T. SHIMAZU

EPHIX